

SPECIALS

THURSDAY APR 18th - SUNDAY APR 21st

STARTERS

SEARED SCALLOPS

GOCHUJAN KOREAN PEPPER SAUCE 17

GIGI'S HOMEMADE AUTUMN RAVIOLI

FILLED WITH RICOTTA, GOAT CHEESE, BUTTERNUT SQUASH, AND FIG, SERVED IN A SAGE BUTTER SAUCE 17

STUFFED AVOCADO

SHRIMP & CRABMEAT TOSSED IN ROASTED JALAPENO AIOLI 18

CHOPPED SALAD

BOSTON LETTUCE, CHICKPEAS, AVOCADO, ONION, TOMATO, CUCUMBER, BURRATA, RANCH DRESSING 18

ENTRÉES

VEAL CUTLET

GARLIC BROCCOLINI, PECORINO POTATO CAKE, CHERRY PEPPERS, WHITE WINE LEMON CAPER SAUCE 33

GIGI'S AGNOLOTTI

HOMEMADE AGNOLOTTI FILLED WITH RICOTTA, PARMIGIANO, AND SPINACH, SERVED WITH CRUMBLED ITALIAN SAUSAGE, CHERRY TOMATOES, SHIITAKE MUSHROOMS IN A WHITE WINE GARLIC MUSHROOM SAUCE 31

COD FISH & CABBAGE

COD FILLET, FINGERLING POTATOES, SAUTÉED CABBAGE, LEMON BUTTER SAUCE 30

PRIME RIB

GRILLED ASPARAGUS, CARROTS, BBQ ROASTED POTATOES, CHIMICHURRI SAUCE, RED WINE DEMI-GLACE 37

DESSERT

GIGI'S HOMEMADE TIRAMISU 10

TRADITIONAL FAMILY RECIPE

APPLE CARAMEL CRUMBLE 10

VANILLA ICE CREAM

CHOCOLATE MARQUISE CAKE 10

VANILLA ICE CREAM

LEMON DELIZIA SPONGE CAKE 12

VANILLA ICE CREAM

COCONUT SORBET 5

COCOA GELATO 5